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“जानने का अधिकार, जीने का अधिकार”

Mazdoor Kisan Shakti Sangathan

“The Right to Information, The Right to Live”

“पुराने को छोड़ नये के तरफ़”

Jawaharlal Nehru

“Step Out From the Old to the New”

IS 7211 (1973): Mincer, Hand Operated, Clamp Type [MTD 31:
Utensils, Cutlery and Domestic Hardwares]

“ज्ञान से एक नये भारत का निर्माण”

Satyanaaranay Gangaram Pitroda

“Invent a New India Using Knowledge”



“ज्ञान एक ऐसा खजाना है जो कभी चुराया नहीं जा सकता है”

Bhartṛhari—Nītiśatakam

“Knowledge is such a treasure which cannot be stolen”



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Indian Standard
SPECIFICATION FOR
MINCER, HAND OPERATED, CLAMP TYPE

1. Scope — Prescribes dimensional and other requirements of three sizes of hand operated, clamp type mincer, meant for mincing meat, vegetable, etc.

2. Material

2.1 Body, Feed Worm, Securing Ring and Crank — Cast iron or cast steel.

2.2 Knife — Steel having a hardness of 500 to 600 HV when taken at 6 mm from cutting edge. In case of case-hardened steel the minimum depth of the case shall be 0.6 mm.

2.3 Perforated Plate — Steel having a hardness of 500 to 600 HV when taken anywhere between perforations.

2.4 Hand Grip — Hardwood of high density.

2.5 Clamp Screw — Mild steel.

3. Shape and Dimensions — As shown in Fig. 1.

4. Construction

4.1 Body — Body shall be cast in one piece. The interior of body shall be fluted or corrugated to work in conjunction with worm to deliver the stuff to knife. Front end of body shall be suitably threaded to accommodate securing ring. Inner edge at front shall have a steel pin to engage into the corresponding groove in the perforated plate to prevent it from turning. Alternatively, the perforated plate may have a tooth to engage into the corresponding groove at the inner edge of the body.

4.2 Feed Worm — It shall be cast in one piece. The edges of spirals shall be ground to sharp square edge and to effect relatively close fit in relation to walls of body. The front end shall be tapped and fitted with hardened steel removable stud having a squared portion to accommodate the knife. The handle end of worm shall be tapered for passing through back end of mincer body and squared or otherwise shaped to accommodate crank. The handle end may be tapped to receive a wing stud for clamping the crank in position.

4.3 Knife — The knife shall have a minimum of four sharpened cutting blades. The blades shall be ground sharp on one side for cutting against the perforated plate. The square hole of correct size shall properly fit the stud of the worm.

4.4 Perforated Plate — The plate shall fit properly into end of the body. It shall not rotate while mincing. The face of plate adjacent to knife shall be ground flat and smooth. Extra plates with 6 or 10 mm holes may also be supplied when specifically asked for by the purchaser.

4.5 Securing Ring — The ring shall be internally threaded for screwing it to mincer body. The outside periphery shall have projections or studs to provide means for gripping for removal and tightening.

4.6 Crank — The crank shall be cast in one piece. It shall be flattened on sides and shall have a shaped hole to tightly wedge on to taper shank of worm. It shall be held securely with the worm by thumb screw or wing nut.

5. Workmanship and Finish

5.1 The casting shall be free from porosity, blow holes, hard spots and other harmful defects. It shall be well dressed and fettled and shall be readily machinable.

5.2 All surfaces of body, worm, securing ring, crank and thumb screw or wing nut except threaded portions and machined surfaces shall be tin coated by hot dip tinning process. Knife and perforated plate shall have a good finish. The hand grip shall be lacquered.

6. Tests

6.1 Performance Test — The mincer shall be capable of satisfactorily mincing meat or vegetable, leaving minimum material remaining in the body.

6.2 Accelerated Salt Spray Test — The sample mincer shall be tested for accelerated salt spray test, in accordance with Section II of IS : 4777-1968 'Performance tests for protective schemes used in protection of light-gauge steel against corrosion'. It shall satisfy the requirements given at Section IV therein.

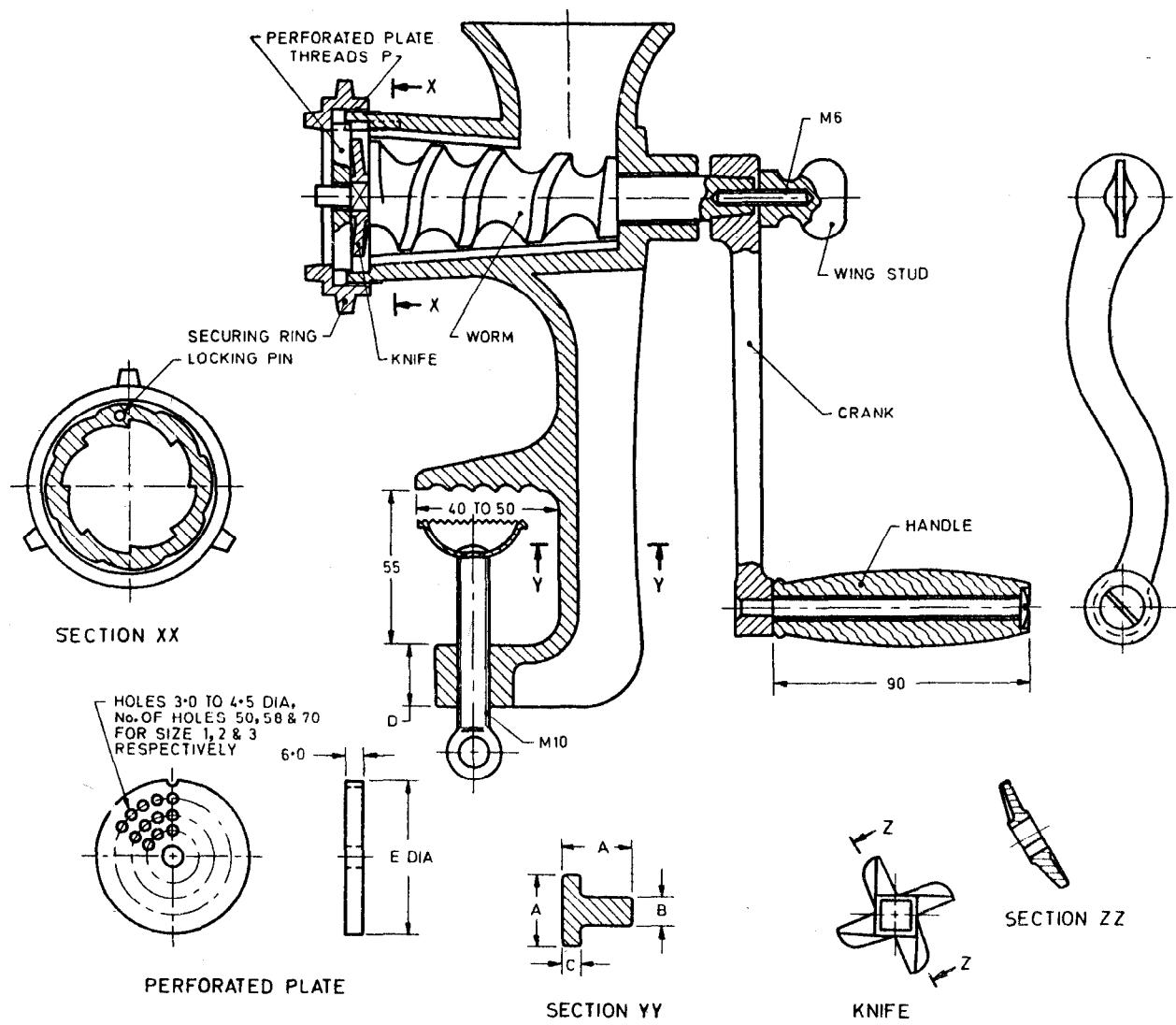
7. Marking

7.1 It shall be marked with the manufacturer's name, initials or registered trade-mark and an arrow mark near the hub of the body showing the direction of rotation of crank handle.

7.2 Each mincer shall be provided with an instruction sheet giving directions for use and maintenance and a guarantee certificate to the user.

7.3 ISI Certification Marking — Details available with the Indian Standards Institution.

8. Packing — As agreed to between the purchaser and the supplier.



Size	A	B	C	D	E Dia	Threads P
1	25	10	7	28	53	M60×3
2	27	10	7	35	57	M64×3
3	30	12	8	42	64	M72×3

All dimensions in millimetres.

FIG. 1 MINCER, HAND OPERATED, CLAMP TYPE, TYPICAL